

## **FAX TRANSMISSION COVER SHEET**

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**From:** Maggie Dowling, Agricultural Attache

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**This FAX contains 5 pages**

**To:** Mark Manis, Director  
International Policy Division,  
Office of Policy,  
Program Development and Evaluation,  
FSIS/USDA


**Fax:** (202) 720-7990

**Subject:** Comments to the May/June 2000 Audit of Meat Plants

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Attached is the letter that our office received on January 10, 2001 regarding the audit carried out in Poland in May and June of 2000. The letter contains comments to the audit requested by FSIS in the letter of November 29, 2000. I am also mailing you the letter.

Regards,

  
Maggie Dowling  
Agricultural Attache



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**Warsaw 9 January 2001**

**Mr. Mark Manis  
Director  
International Policy Division  
Office of Policy, Program Development  
and Evaluation Enclosure  
Washington D.C.  
20250**

**Dear Sir.**

First of all I would like to thank you for your experts' visit from May 22 through June 8, 2000 and their professional remarks. They were very helpful indeed.

Please, find the enclosed information how the found deficiencies, described in Audit Report for Poland dated on 15 November 2000, have been removed in our establishments.

**I. 66 Zakłady Mięsne Lmeat Łuków:**

1. According to point 1 of 'Sanitation Standards Operating Procedures' chapter, there is full identification of pre – operational and operational sanitation procedures and activities to be carried out and it is fully documented by two separate documents.
2. According to point 2 of 'Sanitation Standards Operating Procedures' chapter, there are corrective actions described and carried out in proper way in boning room during operations.
3. According to point 8 of 'Foreign Plant Review Form' there had been improvement of rodent control program: increasing of frequency of

controls of rodent baits for every two weeks by contracted company – appointed employee.

4. According to point 17 of 'Foreign Plant Review Form' there had been done repairs so there is no longer any flaking paint observed in cooler area.
5. According to point 19 of 'Foreign Plant Review Form' after repairs there is no longer rusty equipment in the sanitary slaughter room.

All corrections were done right after FSIS/USDA expert visit.

## **II. 33 Constar S.A.**

1. According to point 2 of 'Sanitation Standards Operating Procedures' chapter, there are corrective actions described and carried out in proper way in boning room during operations.
2. According to point 4 of 'Foreign Plant Review Form' on missing waste receptacle in the stunning room, deficiency was corrected immediately what was confirmed by veterinary inspection.
3. According to point 5 of 'Foreign Plant Review Form' on too low sanitizer temperature, deficiency was corrected immediately what was confirmed by veterinary inspection.
4. According to point 29 of 'Foreign Plant Review Form' on improperly washed viscera pens, deficiency was corrected immediately what was confirmed by veterinary inspection.
5. According to point 40 of 'Foreign Plant Review Form' on stunning with insufficient power, deficiency was corrected immediately what was confirmed by veterinary inspection.
6. According to point 2 of 'HACCP Implementation' chapter on missing CCP verification, deficiency was corrected immediately.
7. According to point 4 of 'HACCP Implementation' chapter on missing date and signature on reassessment of HACCP, deficiency was corrected immediately.
8. According to point 2 of 'Exit meetings' chapter on carcasses not properly segregated on the suspect line, deficiency was corrected immediately.

There was meeting, of official veterinarians and establishment management to check if regarding to all USDA/FSIS audit findings proper corrective actions were taken, conducted on 27 December 2000

## **III. 131 Zakłady Mięsne Morliny S.A.**

In accordance to: points 17 and 28 of 'Foreign Plant Review Form', points 1 and 2 of 'Over – product ceilings and equipment' chapter, 'Operational Sanitation' chapter, all deficiencies were corrected immediately on 2 June 2000.

On July and August Veterinary Inspection conducted visits on site in establishment and showed no deficiencies like observed during USDA/FSIS audit.

#### **IV. 268 Sokółów S.A. Oddział Sokółowskie Zakłady Mięsne**

1. According to points 5 and 17 of 'Foreign Plant Review Form' on technical deficiencies like wrong temperature of water in sanitizer, non dripping condensation, frozen condensation, thermometer failure were corrected and now are in line with all requirements.
2. According to SSOPs deficiencies there were identified methods of control of equipment and facilities in departments with continuous operation.
3. According to point 2 of 'HACCP Implementation' chapter on zero tolerance for fecal contamination, establishment has implemented in their HACCP plan zero tolerance for that kind of contamination.

#### **V. 30180603 Wielkopolska Wytwórnia Żywności Profi Sp. z o.o.**

According to all deficiencies observed during the audit and described in audit report following corrective actions had been undertaken:

1. Review of procedures of pests control
2. New UV lamps were added
3. Check of an air filters
4. New air curtain was added
5. Everyday checks in frames of SSOPs of protection against pests is performed and registered regularly
6. The way of use of chilling room had been changed to prevent from frozen condensation
7. Procedures of washing trays for edible products were improved ( better light - 540lx, control point was established right after washing, monitoring of procedure of washing was placed in SSOPs procedures, there was staff training performed in that matter)

Establishment had been audited before operations started so it is not fair to say that no actions were taken to correct deficiencies because all actions were done right after operations started.

#### **VI. 45 Farm Food S.A. Oddział Czyżew**

1. According to point 5 of 'Foreign Plant Review Form' on water temperature in sanitizer, thermometer was replaced with good one and temperature in sanitizer was increased to required level.
2. According to point 9 of 'Foreign Plant Review Form' on rodent control bait station, review of bait station was done and number of control checks

of those baits was increased to level 2 times a month – April, May and September, October, November.

3. According to point 17 of 'Foreign Plant Review Form' on dripping water from pipes, to avoid such situation effectiveness of ventilation was improved.

4. According to point 30 of 'Foreign Plant Review Form' on damaged box with cut packages, the box was removed and product was repacked.

Regarding remarks on verification of CCP, establishment has increased frequency of control in CCP: according to heat treatment once a day, the rest of CCP 2 times a week.

**VII. 267 Rawskie Zakłady Mięsne 'Rawa' S.A.**

Establishment was cancelled from the list of establishment eligible for export to USA.

Referring to establishments which were not visited on site: 101 Zakłady Mięsne 'Jarosław' S.A., 46 Zakłady Mięsne 'Dolina Łąk', 67 'Sokołów' S.A. Oddział Zakłady Mięsne w Kole S.A., all deficiencies regarding documentation were corrected in satisfactory way.

If you will have any further questions please do not hesitate to contact me.

With kindest regards,  
Sincerely yours.

**CHIEF VETERINARY OFFICER**

  
*Andrzej Komprowski*